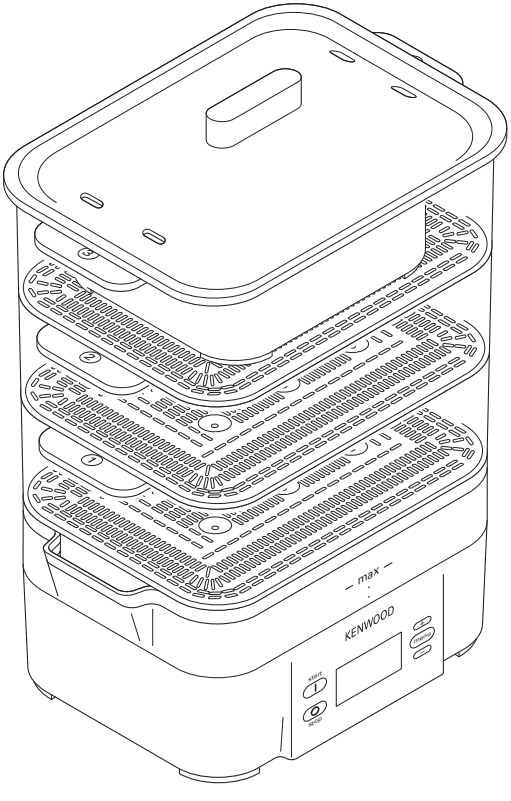
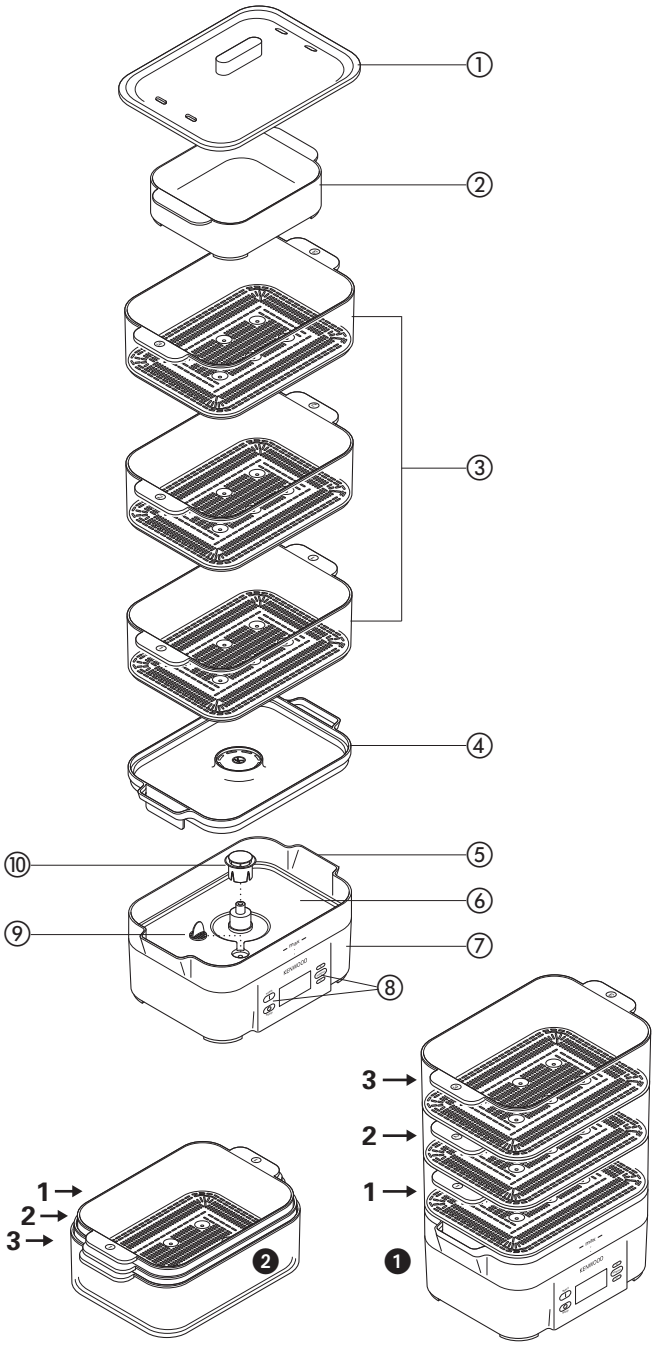
KENWOOD




FS470 series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# safety

**before using your Kenwood appliance**

- Read these instructions carefully and retain for future reference.
- Remove all packaging and any labels.

**machine safety**

- This machine produces steam which can burn you.
- Don't get burnt by steam coming out of your steamer, especially when removing the lid.
- Be careful when handling anything: any liquid or condensation will be very hot. Use oven gloves.
- Never let the cord hang down where a child could grab it.
- Never use a damaged steamer. Get it checked or repaired: see 'service and customer care'.
- Never put the steamer, cord or plug in water – you could get an electric shock. Keep the controls clean and dry.
- Always unplug the steamer when not in use.
- Never put your steamer on a cooker or in an oven.
- Never move your steamer if it contains anything hot.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Only use the appliance for its intended domestic use. Kenwood will not accept any liability if the appliance is subject to improper use, or failure to comply with these instructions.

**food safety**

- Cook meat, poultry, fish and seafood thoroughly. And never cook them from frozen.
- If you're using more than one basket, put meat, poultry and fish in the bottom basket so that its raw juice cannot drip onto food below.
- Do not reheat cooked rice in your steamer.

**before plugging in**

- Make sure your electricity supply is the same as the one shown on the underside of your steamer.

**Important – UK only**

- The wires in the cord are coloured as follows:
  Green and Yellow = Earth,
  Blue = Neutral,
  Brown = Live.
- The appliance must be protected by a 13A approved (BS1362) fuse.
- **WARNING: THIS APPLIANCE MUST BE EARTHED.**

**Note:**

- For non-rewireable plugs the fuse cover MUST be refitted when replacing the fuse. If the fuse cover is lost then the plug must not be used until a replacement can be obtained. The correct fuse cover is identified by colour and a replacement may be obtained from your Kenwood Authorised Repairer (see Service).
- If a non-rewireable plug is cut off it must be DESTROYED IMMEDIATELY. An electric shock hazard may arise if an unwanted non-rewireable plug is inadvertently inserted into a 13A socket outlet.
- This appliance conforms to EC directive 2004/108/EC on Electromagnetic Compatibility and EC regulation no. 1935/2004 of 27/10/2004 on materials intended for contact with food.

**before using for the first time**

1 Operate the assembled steamer with water in the tank for 5-10 minutes in order to flush the appliance through before use.
2 Wash the parts: see 'care and cleaning'.
3 Wipe the water tank with a damp cloth, then dry.
4 Push excess cord into the back of the appliance.

## know your Kenwood food steamer

① lid
② rice bowl
③ baskets
④ drip tray
⑤ handle/water fill inlet
⑥ water tank
⑦ base
⑧ controls
⑨ strainer
⑩ steam diffuser

## to use your steamer

- Keep your steamer away from walls and overhanging cupboards: the steam could damage them.
- Season food **after** cooking. If seasoning gets into the water, it could damage the heating element.
- See the cooking guides on pages 6 and 7.

1 Fit the strainer inside the water tank. (It stops bits getting into the element.)
2 Make sure the steam diffuser is correctly fitted in the centre of the water tank.
3 Pour cold water into the tank. Always make sure the water is below the 'Max' level marked. (When filled to 'Max', this will produce steam for approximately 50-60 minutes.)
- Filtered water is best as it reduces limescale prolonging the life and efficiency of your steamer (Kenwood water filters are widely available).
- Don't add **anything** (even salt or pepper) to the water – it could damage the heating element.
- To avoid the water level dropping too low, you can top up during cooking. Simply add water via the handle/water fill inlet, taking care not to overfill.

4 Sit the drip tray inside the base.
5 Stack the baskets on the base, starting with the lowest numbered basket at the bottom and the highest number at the top ❶. (The numbers are marked on the basket handles).

**using the rice bowl**

- Put water and rice in the rice bowl. Put the rice bowl into a basket. (You can also cook something in the other basket(s) if required).

6 Fit the lid, plug in. The whole display will illuminate and the buzzer will sound. (Should the display fail to illuminate press the 'start' button.)

**to select from the menu**

Press the 'menu' button, and each time the button is pressed the menu will scroll around to display a pre-set time and suggested usage. The choices are as follows:- 10 minutes 'keep warm', then to cook the following, shellfish 10 minutes, eggs 12 minutes, fish 15 minutes, vegetables 20 minutes, chicken portions 35 minutes and rice 40 minutes. Once the time is displayed on the menu it can if necessary be adjusted higher or lower using the '+' and '-' buttons. Once the desired time has been selected press the 'start' (I) button.

To stop the steaming process press and hold down the 'stop' (O) button.

**to select a time**

To select a time different to the displayed time of 45 minutes, press the '+' or '-' buttons to increase or decrease the time. When the desired time is displayed, press the 'start' button and the steamer will switch on and the cook symbol will flash. To stop the steaming process press and hold down the 'stop' button.

- After 1 minute, if the time/menu is displayed but the start button has not been selected, the display will switch off. To re-select a programme press the 'start' button.
- A buzzer will sound whenever the start button is pressed or when the steamer switches off.

**keep warm function**

The flavour and nutritional value of steamed food is best when freshly cooked. However, should you wish to keep food warm for a short period of time, select 'keep warm' on the menu and if necessary adjust the time accordingly.

7 Unplug and clean after use.

**important**

At the end of the cooking cycle your steamer will **automatically** switch to the keep warm setting for 10 minutes. During this time the steamer will cycle on and off, so take care as steam may be produced when you're not expecting it.

To switch the steamer off or to cancel the keep warm setting, press and hold down the stop button.

**hints**

- Condensation will drip from the upper basket into the lower basket. So make sure the flavours go well together.
- Liquid left over in the drip tray is good for making soup or stock. But be careful: it will be very hot.
- You can also use the rice bowl for cooking anything in liquid (eg vegetables in sauces or poaching fish in water).
- Leave gaps between pieces of food.
- Stir large amounts half way through cooking.
- Smaller amounts cook faster than larger amounts.
- Similar-sized pieces of food cook evenly.
- Like a conventional oven, you can add food as you go along. If something needs less time, add it later.
- If you lift the lid, steam will escape and cooking will take longer.
- The cooking times on pages 6 - 7 are guides based on using the lower basket. The higher the food is, the slower it cooks. So allow an extra 5 - 10 minutes for food in the next basket above. Check that food is thoroughly cooked before eating.
- If your food's not cooked enough, reset the time. You may need to top up with water.

## care and cleaning

- Before cleaning, always switch off, unplug and let everything cool.
- Never put your steamer base in water or let the cord or plug get wet.

**cleaning the water tank**

- Empty, then rinse out with warm water and dry.

**cleaning the outside**

- Wipe with a damp cloth, then dry.

**all other parts**

- Wash in warm soapy water, then dry.
- For storage, stack the baskets one inside the other, starting with the highest numbered basket and finishing with basket number 1 ❷.
- Push excess cord into the back of the steamer.

**descaling**

- The appliance should be de-scaled once a month or after every 30 uses depending upon which comes first.

1 Fill the water tank with 200ml of household appliance descaler, then fill the water tank up to the MAX level with water (approximately 800ml).

2 Fit the drip tray, one basket and the lid.
3 Plug in the appliance, switch on and allow the steamer to operate for 5 minutes.
4 Switch off and unplug the appliance and allow to stand overnight.
5 Empty and discard the descaling liquid.
6 Rinse out the water tank several times with fresh warm water.
7 Wash the drip tray, basket and lid in warm soapy water, then dry.
8 Refill the water tank with fresh water, refit the parts and allow to run for 5 minutes. Empty and discard any remaining water.
9 Rinse the water tank several times with fresh warm water.
10 Wash the drip tray, basket and lid in warm soapy water.
11 The appliance is now ready for use.

## service and customer care

- If the cord is damaged it must, for safety reasons, be replaced by Kenwood or an authorised Kenwood repairer.

**UK**

If you need help with:

- using your steamer
- servicing or repairs (in or out of guarantee)

☎ call Kenwood Customer Care on **023 9239 2333. Have your model number ready** - it's on the underside of your steamer.

**other countries**

- Contact the shop where you bought your steamer.

- Designed and engineered by Kenwood in the UK.
- Made in China.

**IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.**

At the end of its working life, the product must not be disposed of as urban waste.

It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.

**guarantee (UK only)**

If your steamer goes wrong within one year from the date you bought it, we will repair or replace it free of charge provided:

- you have not misused, neglected or damaged it;
- it has not been modified (unless by Kenwood);
- it is not second-hand;
- it has not been used commercially;
- you have not fitted a plug incorrectly; and
- **you supply your receipt to show when you bought it.**

This guarantee does not affect your statutory rights.

# cooking guides

- These cooking times are only guidelines.
- Read 'food safety', page 2, and 'hints', page 4.

**vegetables**

- Clean vegetables before cooking. Remove stems and peel if you like.

| vegetable | quantity | preparation | minutes |
|---|---|---|---|
| Asparagus | 454g (1lb) | Trim | 15 |
| Beans, green | 454g (1lb) | Trim | 15-20 |
| Beans, runner | 454g (1lb) | Trim and thinly slice | 15-20 |
| Broccoli | 454g (1lb) | Cut into florets | 20 |
| Brussels sprouts | 454g (1lb) | Trim and cut bases | 25 |
| Cabbage | 1 small | Shred | 25 |
| Carrots | 454g (1lb) | Thinly slice | 20 |
| Cauliflower | 1 medium | Cut into florets | 20-25 |
| Courgettes | 454g (1lb) | Thinly slice | 15 |
| Celery | 1 head | Thinly slice | 15 |
| Leeks | 3-4 | Thinly slice | 15 |
| Mange tout | 227g (8oz) | Trim | 15 |
| Mushrooms, button | 454g (1lb) | Wipe | 10 |
| Parsnips | 454g (1lb) | Dice or thinly slice | 15 |
| Peas | 454g (1lb) | Shell | 15 |
| Potatoes, new | 454g (1lb) | Wipe | 30-40 |

| eggs | preparation | minutes |
|---|---|---|
| Boiling* or poaching | Use a cup or ramekin dish for poaching | 10-15 for soft, 15-20 for hard |

* When boiling eggs, place them in the built in egg holders in the bottom of the basket.

**poultry and fish**

- Don't overcrowd the baskets.

| food | quantity | minutes | comments |
|---|---|---|---|
| Chicken, boneless breasts | 4-5 | 30 | Steam until thoroughly cooked and tender |
| Clams | 454g (1lb) | 10 | Steam until open |
| Prawns, medium | 454g (1lb) | 10 | Steam until pink |
| Fish, fillets | 227g (8oz) | 10-20 | Steam until it flakes |
| Fish, steak | 2.5cm (1") thick | 15-20 | Steam until it flakes |
| Fish, whole | 340g (12oz) | 15-20 | Steam until it flakes |
| Lobster tails | 2-4 | 20 | Steam until red |
| Mussels | 454g (1lb) | 15 | Steam until open |
| Oysters | 6 | 15 | Steam until open |
| Scallops | 227g (8oz) | 15 | Steam until hot and tender |

## cooking guides *continued*

**cereals and grains**

- When using the rice bowl, you still put water in the tank. But you can put a different liquid, such as wine or stock, inside the rice bowl to cook your rice in. You can also add seasoning, chopped onions, parsley, almonds or sliced mushrooms.

| food | quantity | liquid to add to rice bowl | minutes |
|---|---|---|---|
| White long-grain rice (eg Basmati, easy cook) | 100g (4oz)<br>200g (8oz)<br>300g (12oz) | 125ml (4fl oz)<br>250ml (9fl oz)<br>375ml (13fl oz) | 25<br>30<br>35 |
| Brown rice | 100g (4oz)<br>200g (8oz)<br>300g (12oz) | 125ml (4fl oz)<br>250ml (9fl oz)<br>375ml (13fl oz) | 40<br>45<br>50 |
| Couscous | 200g (8oz) | 150ml (5fl oz) warm water | 15-20 |
| Porridge | 75g (3oz) | 450ml (16fl oz) milk/water | 40 (stir half way through) |
| Rice pudding | 75g (3oz) pudding rice | 25g (1oz) caster sugar and 375-500ml (3/4-1pt) milk | 80 (stir half way through) |

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Designed and engineered by Kenwood in the UK
Made in China
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